## **DINNERLY**



# Warm Mediterranean Veggie Subs

with Marinated Feta and Salad Leaves





20 minutes 2 Servings

Kick the boring dinner routine with these super-tasty subs. A veggie-lover's delight, they're brimming with sweet roasted zucchini and tomato, creamy feta and crisp salad leaves.

#### WHAT WE SEND

- 1 zucchini
- · 1tomato
- · 2g dried oregano
- · 2 sandwich rolls 1,6
- · 50g mixed salad leaves
- 100g feta <sup>7</sup>
- 50g chargrilled capsicum dip
- \* The remainder of this ingredient won't be used in this recipe.

#### WHAT YOU NEED

- · 2 tbs olive oil
- 1tsp honey

#### **TOOLS**

- oven tray
- · baking paper

Our veggies come straight from the farm, so please wash them before cooking.

## **ALLERGENS**

Gluten (1), Soy (6), Milk (7). May contain traces of other allergens.

#### **NUTRITION PER SERVING**

Energy 715kcal, Fat 34.0g, Carbs 76.4g, Proteins 23.4g



## 1. Prep ingredients

Preheat the oven to 220C. Line an oven tray with baking paper. Thinly slice the **zucchini** lengthwise (see Kitchen hack). Cut the **tomato** into 1cm-thick wedges.



## 2. Roast veggies

Put the **zucchini** and **tomato** in a bowl. Add ½ **tsp dried oregano** and **2 tsp olive oil**, season with **salt and pepper** and toss to combine. Put on one side of the lined tray and roast for 12 mins.



## 3. Warm baguettes

Meanwhile, cut a slit lengthwise down the middle of the **rolls**. Add to the other side of the tray with the veggies and roast for a further 8-10 mins until the veggies are tender and the rolls are warmed through and crusty.



4. Dress feta and leaves

Put ½ tsp oregano\*, 1½ tbs olive oil and 1 tsp honey in a large bowl. Season with salt and pepper and whisk to combine. Add the salad leaves, crumble over the feta and toss to coat.



5. Serve up

Spread the **rolls** with the **capsicum dip**, then fill with the **roasted veggies** and **salad**. Toss any remaining veggies and remaining salad together and serve with the subs. Enjoy!



6. Kitchen hack

Use a mandoline or vegetable peeler for super-thin zucchini slices.